

ABSTRACT

A visually attractive, freshly prepared, fat based confectionery product formed of at least one elongated strand of extrudate of fat based confectionery material; the at least one strand being capable of being handled while exhibiting a temporary flexibility and the at least one strand being formed to a surface area to-mass ratio that is higher than 8.0 CM² per gram unit with the at least one strand having a continuous total length that is more than 30 mm. The product can be produced freshly on demand by cold extrusion at food service outlets and can be associated with food or beverages. The product exhibits enhanced melting properties, high volume occupancy and play value.